



AUTOFRY®

The Leader In Ventless Deep-Frying Technology

- Ventless
- Fully Automated
- Fully Enclosed
- Extremely Safe

**Autofry Model
MTI-40C**



Place food product in either entry chute



Select fry time on keypad or select programmable presets



Food is fried to perfection & automatically delivered to exterior receiving trays

MTI-40C

Countertop Model shown with optional heat-lamps and accessories



Proudly made in the USA

Ventless & Automated Deep Frying System designed for maximum safety

The Autofry® MTI-40C is a compact dual-basket, countertop deep-fryer capable of producing up to 6 lbs of product per fry-cycle with the simple push of a button (3lbs per side). Fully enclosed and automated, the Autofry® keeps employees safe from the internal cooking chamber while preparing food product to perfection each and every time.

The MTI-40C provides the flexibility to operate each side independently or simultaneously in order to meet your production needs. Now you can expand your menu with deep fried favorites without the expense of hoods and vents. MTI's proprietary Simplifry™ technology offers multiple programmable pre-sets, standby mode and heat/time compensation intelligence.

800-348-2976

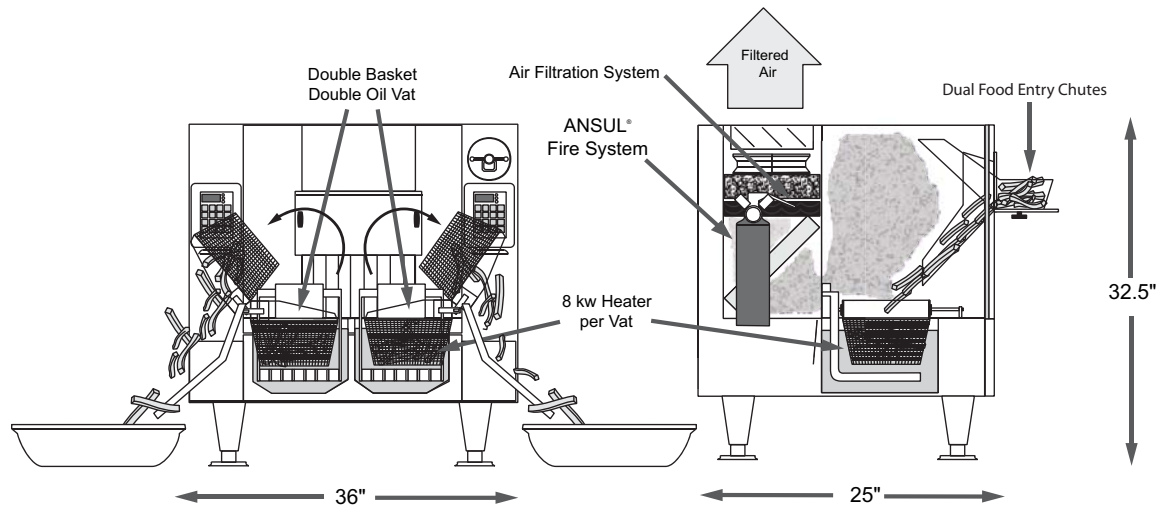
www.autofry.com




Your source for *innovative* kitchen solutions

The Leader In Ventless Deep-Frying Technology

VENTLESS ELECTRIC FRYER MODEL MTI-40C



S P E C I F I C A T I O N S

S P E C I F I C A T I O N S	
MTI-40C	
Electrical	208 / 240 V 9.6kW Total 40 AMP @ 208 / 240 V / Single Phase* 50 AMP (Dedicated Service Required) 6' Cord w / NEMA 6-50 Plug 
Oil Capacity	2.75 Gallons per side (5.5 gallons total)
Cooking Capacity	50 - 100 Lbs. French Fries/Hour (Frozen to Done) Capacity will vary depending on French Fry Type.
Clearances	Sides = 0" Back = 2" Top = 24"
Machine Dimensions	25" D x 36" W x 32.5" H
Construction	16 Gauge Stainless Steel
Shipping Weight	310 Lbs.
Shipping Dimensions	32" D x 40" W x 36" H
Options	*3 phase available upon request, Dual MTI Illuminate Heat Lamps: 110 ACV 4.6 AMPS
Warranty	1 Year Parts/Labor, 3 Years Electronic Controls, 5 Years Frypot / Chassis

version 5.07

F E A T U R E S

Ventless Hood/Fully-Enclosed
Automated Cooking Process
ANSUL® Fire-Suppression System
Non-Stick Coated Baskets
Dual Independent Frypots
Cold Zone/Sediment Zone

Powered by **SIMPLIFRY™** featuring

- Time/Heat Compensation Intelligence
- Programmable Cooktime Presets
- Energy Saving Standby Mode
- Dispense Over-Ride



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We reserve the right to change specifications appearing on this bulletin without notice and without incurring any obligation for the equipment previously or subsequently sold.

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